LD3, LD4, LD5, LD6, LD7, LD8, LD9, LD13, LD14
GRIDDLES

Important Installation Information

The installer must ensure that installation of the unit(s) is in conformity with regulations in force at the time. For the UK, particular attention requires to be paid to:-

BS7671 IEE Wiring Regulations

Electricity at Work Regulations

Health and Safety at Work Act

Fire Precautions Act

The unit has been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltage stated on the data plate.

WARNING: THIS APPLIANCE MUST BE EARTHED!

Preventive Maintenance Contract

In order to obtain maximum performance from the equipment, we would recommend that a maintenance contract be arranged with **AFE Service Line**. Visits may then be made at agreed intervals to carry out adjustments and repairs. A quotation for this service will be provided upon request. Contact **AFE Service Line** as detailed below:-

Tel: 01438 363 000 Fax: 01438 369 900

Falcon Foodservice Equipment

Wallace View, Hillfoots Road, Stirling. FK9 5PY. Scotland.

Tel: 01324 554 221 Fax: 01324 552 211

e-mail: info@afefalcon.com

C = Countertop Unit B = Base Unit

F = Freestanding Unit S = Stand Mounting Unit

Power Ratings at 230V AC or 400V 2N AC

Technical Installation Information Table

Note * 13A Fuse Rating: The unit must be protected by a 13 amp fuse if a 13 amp plug is used.

If another type of plug is used, a 15A fuse requires to be used in the plug, adaptor or distribution board.

Model	Type	Width	Depth	Height	Vertical Clearance	Side/Rear Cl.	Power Rating	Fuse Rating	Weight
LD3 Griddle Plate	C	450mm	600mm	285mm	900mm	150mm	2.75kW	13A	31kg
LD4 Griddle Plate	C	600mm	600mm	285mm	900mm	150mm	2.75kW	13A	43kg
LD5 Griddle Plate	C	300mm	600mm	285mm	900mm	150mm	2.75kW	13A	21kg
LD6 Griddle Plate	C	450mm	600mm	285mm	900mm	150mm	2.75kW	13A	31kg
LD7 Griddle Plate	C	600mm	600mm	285mm	900mm	150mm	2.75kW	13A	43kg
LD8 Griddle Plate	C	600mm	600mm	285mm	900mm	150mm	6kW	n/a	43kg
LD9 Griddle Plate	C	600mm	600mm	285mm	900mm	150mm	5.5kW	n/a	43kg
LD13 Griddle Plate	C	600mm	600mm	285mm	900mm	150mm	5.5kW	n/a	43kg
LD14 Griddle Plate	C	600mm	600mm	285mm	900mm	150mm	5.5kW	n/a	43kg

SECTION 1 - SITING

PRO-LITE models have been designed in a modular form which consists of base, counter and free-standing units.

Information which relates to individual models is listed in Table 1.

Free-standing and base models should be installed upon a firm, level surface and adjustable feet are provided for levelling purposes.

Counter units must be positioned upon a table, counter or similar surface.

Vertical and horizontal clearances required from the top and sides of a particular unit to any overlying combustible surface (ie wall, partition, etc) are listed in Table 1. Relevant fire regulations must be complied with.

Mounting Counter Units on the Oven

When mounting a counter unit upon a PRO-LITE oven, it is recommended that units which carry liquids, i.e. fryers and bain marie, are secured as follows:

Remove oven outer back panel.

Remove oven crown plate.

Position unit(s) which require to be secured upon oven.

Secure hob unit(s) to oven through side flange centre holes into the threaded inserts in the base(s) of the hob unit(s). Use fixings provided (packed separately) and replace oven back panel.

The unit is now ready for electrical connection.

Mounting Counter Units upon a Hotcupboard

Kestrel hotcupboards are designed to be used in conjunction with counter models. Assembly is achieved by means of two shouldered fixings being applied to the underside of a top unit from inside a base appliance as detailed in Figure 1.

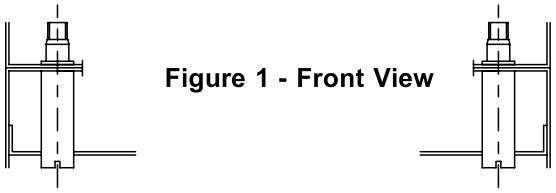


Figure 1 - Front View

SECTION 2 - ELECTRICAL SUPPLY AND CONNECTION

Electrical ratings are as stated on the unit data plate. The listing in Table 1 is based on standard UK specification at 230V~.

Wiring must be executed in accordance with the regulations listed in this booklet.

WARNING: Each individual appliance must be earthed!

After completion of installation, the method of operation should be demonstrated to the kitchen staff. The isolating switch location, for use in an emergency or during cleaning should also be pointed out.

LD3, LD4, LD5, LD6 and LD7 GRIDDLES

These models are designed to be connected to a single phase AC supply using the 2 metre mains lead fitted as standard.

Wires are coloured in accordance with the following code and should be connected to the plug as follows:

EARTH to terminal marked E or
coloured GREEN or GREEN/YELLOW.

NEUTRAL to terminal marked N or coloured BLACK.

LIVE to terminal marked L or coloured RED.

Units which receive power from a plug, adaptor or distribution board must be individually protected by a fuse with an appropriate rating. (See Table 1)

For models with two mains leads, each lead requires to be protected by a fuse with an appropriate rating. (See Table 1)

Any replacement supply cable must be 1.5mm^2, cord code designation 245 IEC 57 (CENELEC H05 RN-F).

For internal connection, outer sheathing must be stripped 140mm from cable end. The live and neutral conductors must be trimmed so that the Earth conductor is longer by 50mm. Pass inlet cable through the rear panel cord grip and ensure that the cable is routed without leaving excessive free length inside the appliance.

LD8, LD9, LD13 and LD14 GRIDDLES

This model is designed to be connected to a single phase AC supply. Electrical supply must be installed using a suitable isolating switch with a minimum contact separation of 3mm in all poles.

SECTION 3 - USING AND CLEANING PRO-LITE UNITS

IMPORTANT: GENERAL NOTES ON CLEANING

Disconnect unit from electricity supply prior to cleaning

Never use a coarse abrasive to clean exterior panels. A soft cloth with a warm water and detergent solution is sufficient.

Never attempt to steam clean a unit or hose it down with a jet of water.

LD3 and LD4 CAST IRON GRIDDLES

LD5, LD6, LD7, LD8, LD9 and LD14 MACHINED STEEL GRIDDLES

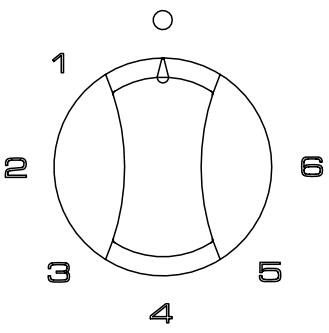


Plate Control Switch

The griddle is controlled by a switch which offers six individual heat settings.

Prior to using the unit for the first time, season the plate accordingly as detailed in the following procedure.

Wash plate surface to remove the layer of protective grease.

Brush surface liberally with frying oil and cover plate evenly with a 10mm layer of salt.

Turn griddle switch to Setting 5 and heat for 25 minutes.

Switch off, allow salt to cool and remove salt without scratching plate surface.

Dress plate surface with oil and heat until this oil burns into the plate and forms a skin.

Re-oil plate surface and the griddle is now ready to use.

Cooking on a Griddle

Allow 20 to 30 minutes pre-heat time to reach the working temperature. Getting the best out of this type of unit is largely down to experience, coupled with the requirements of a particular task. It is not possible to provide detailed instructions for the preparation of a particular item however the plate temperature requires to be regulated for different needs.

i.e. fried eggs require a LOW setting whilst meat (steak, chops, beefburgers, etc) needs a much higher setting for successful results.

Cleaning a Cast Iron or Machined Steel Griddle

Surplus fat, etc. collected during cooking should be drained into the removable receptacle. Take care to avoid this becoming overfilled by cleaning at least daily.

Use a broad metal scraper to remove heavy deposits from the plate surface. This should be carried out during cleaning sessions and from time to time during long cooking periods. To clean the plate, turn the unit off and allow it to cool until hand warm. Use a mild scourer to clear any food deposit. Rinse with clean water and dry thoroughly. Lightly re-oil the surface after cleaning.

The plate surface may require to be re-seasoned should the non-stick property deteriorate.

Cleaning a Chrome Griddle

It is essential that the cooking surface of a chrome griddle be cleared of debris continually during operation.

If this practice is not observed then debris will build up on the surface and carbonise.

The following procedure requires to be carried out daily.

The special plate surface is designed to be cleaned with cold water, a cleaner sanitiser and Palmetto brush. NEVER USE A WIRE BRUSH. The plate surface will release burned-on particles when cold water is applied to it.

1. Plate temperature should be approximately 160^{o}C.
2. Pour on enough cold water to cover the plate surface.
3. Use the Palmetto brush to sweep the loose particles and water into a the drain bucket.
4. Sprinkle the cleaning sanitiser liberally over the griddle surface and wipe it away using a soft towel.
5. With a damp cloth, wipe away any excess cleanser and polish the plate surface with a dry towel.

Falcon recommend a cleaner sanitiser such as END-BAC, a product of Johnson Wax Ltd. Further information on the application of ENDBAC can be obtained by calling the following free hotline number, 0800 525 525.

SECTION 4 - SERVICING

LD3, LD4, LD5, LD6, LD7, LD8 and LD9

LD13 and LD14

SERVICE ACCESS

Base Plate

Upturn unit and rest it at the edge of a worksurface with rear upstand overhanging the edge.

Undo base plate fixings to remove the base plate.

FUNCTIONAL COMPONENTS

Temperature Control.

Remove base panel.

Remove control knob.

Remove electrical connections, noting their positions.

For units with thermostat, carefully remove the phial from the retaining clips and clear the structure.

Undo fixings which secure the control to the panel and remove.

Replace in reverse order.

Elements

Remove base plate, insulation plate and clamp plate.

Undo electrical connections, noting the positions.

Undo element fixings and remove.

Replace in reverse order.

Terminal Block

Remove base plate.

Remove the electrical connections at terminal block, noting the positions.

Undo fixings which secure the block to the unit and remove.

Replace in reverse order.

Cable

Remove base plate.

Undo mains cable cord grip at unit rear.

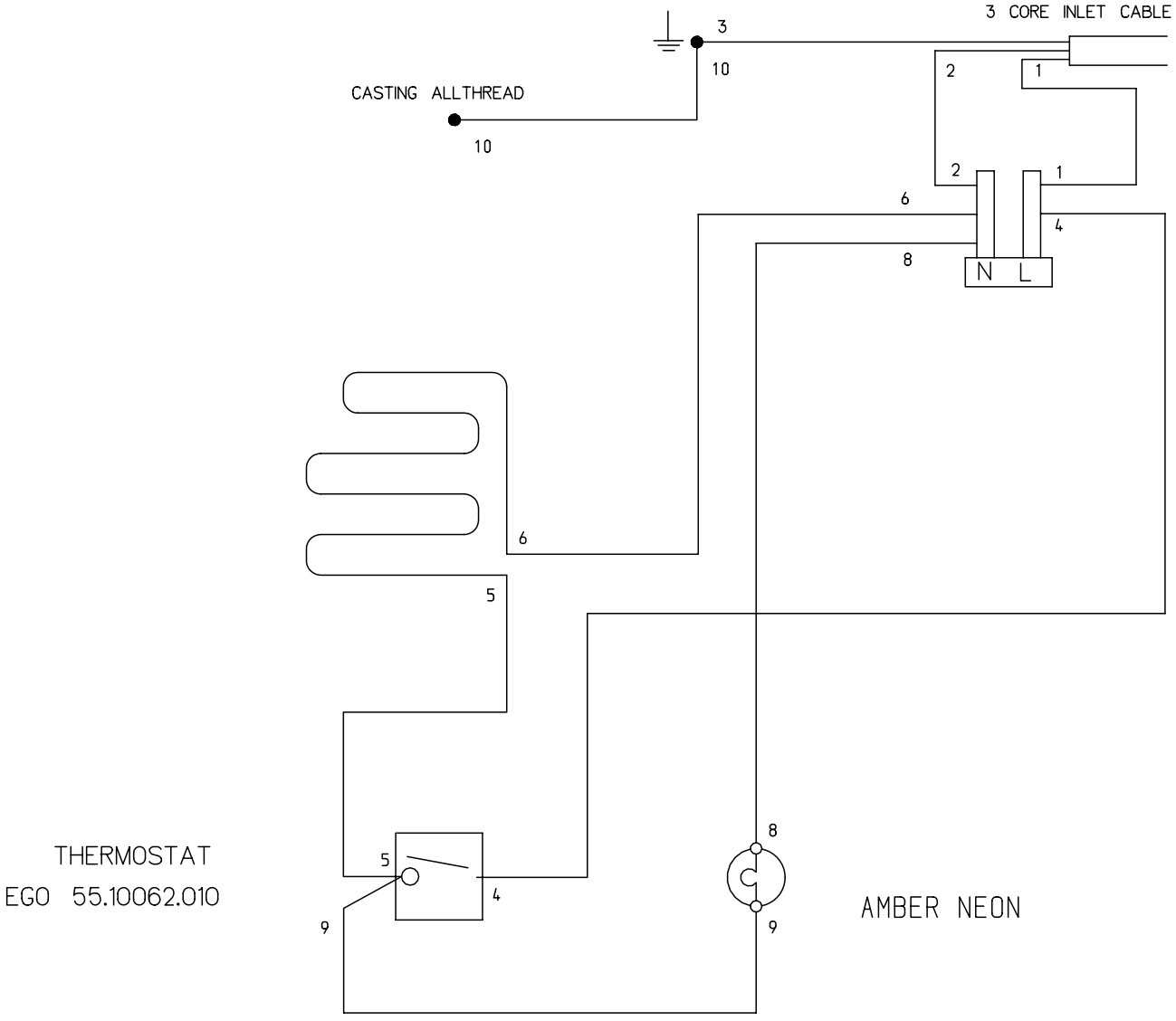
Undo electrical connections at terminal block and remove cable.

Replace in reverse order. Ensure cable is fed through securing clamp and pulled taut before tightening clamp.

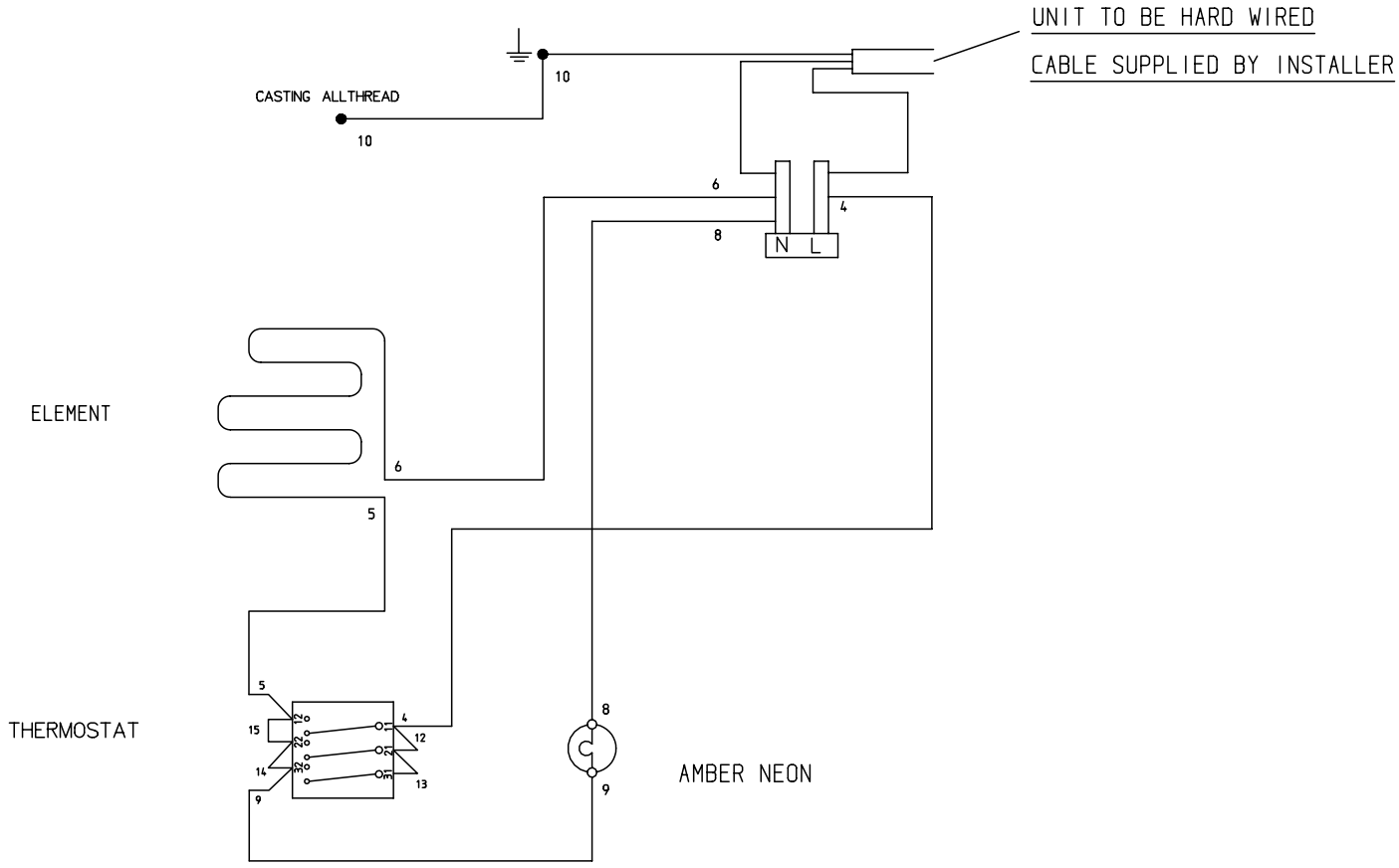
PRO-LITE GRIDDLE SPARES

735230001	**Control Knob**
735020000	**Thermostat for LD5, LD6, LD7, LD9, LD13, LD14**
735020005	**Thermostat for LD3, LD4**
735020006	**Thermostat for LD8**
735020001	**2.75kW Element for 300mm wide unit**
735020002	**2.75kW Element for 450mm wide unit**
735020003	**2.75kW Element for 600mm wide unit**
735020004	**6kW Element for 600mm wide unit**
735120013	**Amber Neon**
735110110	**Supply Cable**

LD3, LD4, LD5 LD6 and LD7
WIRING DIAGRAM (AW39522)



LD8 WIRING DIAGRAM (AW39937)



LD9, LD13, LD14 WIRING DIAGRAM (AW39714)